

# MANÚ

## FESTIVAL

\*Spherical olive "El Bulli"  
Prickly pear soup and pomelo  
Cookie "Long live Mexico"  
Piedmontese Katsu sando  
Potato Soufflè  
\*Langoustine carpaccio "El Bulli"  
Marinated beef and porcini mushrooms  
Grilled vegetables  
Cuttlefish with mixed salad  
Butter and gold dumpling  
Lemon linguina  
\*Tuna belly with "saltimbocca" sauce

## DESSERT FESTIVAL

120 €

## GRAN FESTIVAL

\*Spherical olive "El Bulli"  
\*Wafers with foie gras and hazelnuts  
Beetroot meringue, creme fraiche and horseradish  
Vol au vent  
Curry chicken wing  
Prickly pear soup and pomelo  
Beef carpaccio and zabajone  
Terrine of steak tartare and porcini mushrooms  
\*Piedmontese squid  
\*Grilled Langoustine and Wagyu tartare  
Grilled vegetables  
Meatballs with sauce  
Butter and gold dumpling  
Fondue plinth, onion consomme and lobster butter  
Amberjack and turnips

## DESSERT FESTIVAL

140 €

\*FROZEN: some product are first prepared and then frozen following  
The self-controll procedures. Crab and Iberian Pluma are high quality product  
Frozen in their countries of origin. For more informations please ask to our staff



# CONDIVIDERE

“**CONDIVIDERE NON È  
SOLO UN RISTORANTE  
MA UNO STILE DI VITA**”

**FERRAN ADRIÀ**

